



Technological University Dublin
ARROW@TU Dublin

Menus of the 21st Century

Gastronomy Archive

2017

Osteria Lucio Lunch Menu 2017

Osteria Lucio

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>



Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Osteria Lucio, "Osteria Lucio Lunch Menu 2017" (2017). *Menus of the 21st Century*. 208.
<https://arrow.tudublin.ie/menus21c/208>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 3.0 License](#)





Antipasti



BRUSCHETTA	€8
with mortadella, cavolo nero, caramelised red onion and taleggio	
MORTADELLA MEATBALLS,	€9
puttanesca sauce and taggiasche olives	
SELECTION OF ITALIAN SALUMI	€13
with schiacciata flat bread and gardeniera vegetables	
BEETROOT CARPACCIO	€11
with goats cheese, blood orange, walnuts, rocket and orange vinaigrette	

Pasta

CANNELLONI GRATINATI

with spinach and ricotta

€16

PAPPARDELLE

with pork short rib ragu, parsley and pecorino

€16

HAND MADE BEETROOT TAGLIATELLE,

gorgonzola, radicchio and walnut sauce

€19

Secondi

CHICKEN SALAD

with taggiasche olives, artichoke, smoked almond, peppers and shaved parmesan

€18

MARKET FISH

with chopped tomato ragu, borlotti beans, black olive and fennel salt

€20

Contorni

SEASONAL GREEN SALAD

€5

POLENTA FRIES WITH CHILI AIOLI

€5

ROASTED BABY POTATOES

with Italian herbs and olive oil

€5

GRILLED PURPLE BROCCOLI

with Italian herbs and olive oil

€6

Wood Fire Pizza

ROSSA

MARGHERITA

mozzarella and fresh basil

€14

DIAVOLA ROSSA

spicy salami, chili oil, tomato and basil

€16

CAPRICCIOSA

€18

cooked ham, mushrooms, artichoke and black olives

PRIMAVERA

€17

courgette, mushroom, datterino tomato and green olives

BIANCA

QUATTRO FORMAGGI

€18

smoked scamorza, Irish caciocavallo, taleggio, gorgonzola,

PATATOSA

€17

grated potato, taleggio, rosemary, and grilled pancetta

BOMBA

€17

tuna, capers, red onion, and rocket

Additions: meats €2 / Vegetables €1.50

24 month prosciutto Massimo Spigaroli €4.50, Italian pork sausage, spicy salami, roasted peppers, olives black or green, grilled aubergine, capers

anchovies, jalapeño chili, goats cheese, gorgonzola DOP, red onion, cacciocavallo, buffalo mozzarella.



Gluten free pasta and bruschetta's available by request
(Please note a discretionary 10% gratuity is added to groups of 6 or more).

SIGN UP FOR THE LATEST NEWS AND EVENTS



FOLLOW US



© Osteria Lucio 2015 • The Malting Tower Clanwilliam Terrace, Gran Canal Quay, Dublin 2 • Tel:01 662 4199 • Email:
info@osterialucio.com

